

Public Health - Seattle & King County
GUIDELINES FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS
2004

Application

1. Submit completed application with fees to the local health department office at least 14 days before event begins. No applications will be accepted 1-2 days prior to the event.

Late Fee (see application)

2. Late fees will be charged for applications received 3-12 days before the event, and issuance of the temporary permit will be subject to the approval of the Health Officer.

Health Cards

3. At least one person with a valid Health Card must be present during all times of operation.

Menu

4. Keep the menu simple. Cook to order as much as possible. Some menu items may not be appropriate for a temporary food booth. Check with your local Health Department Office if you have questions.

Food Preparation

5. All food preparation must be done in a licensed, permitted facility. Food preparation in a booth is limited to cooking and portioning. Home preparation of foods is allowed only by community, non-profit organizations when such items are not considered to be potentially hazardous. No cutting up of raw meat (including fish) will be allowed.

Temperature Control

6. Keep all potentially hazardous foods out of the danger zone.

Cold Holding - Cold holding of potentially hazardous foods must be below 45°F.

Hot Holding - Hot holding of cooked potentially hazardous foods must be above 140°F.

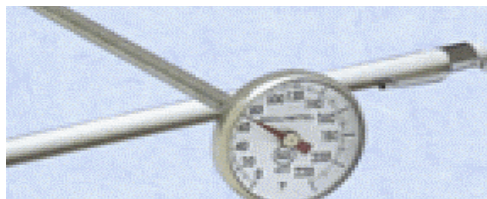
Cooling - No cooling of potentially hazardous food is allowed in the booth. **Do not** use leftovers. Leftovers **must** be discarded.

Reheating - Potentially hazardous foods must be reheated to 165°F within 30 minutes.

Thermometers

7. A thermometer must be available and used to check

internal food temperatures. Thin foods such as hamburgers need to be measured with a digital thermometer that is tip sensitive or a thermocouple can be used. Thermometers are also needed in all refrigerators.



Booth Rules

8. Only food service workers are allowed in the booth. No outsiders should be present. Do not smoke or eat in the booth.

Mobile Vehicles

9. All mobile vehicles must contact Labor & Industry at 360-902-5221 to insure your vehicle meets their guidelines (see #20).

Illness

10. No person who is sick, vomiting, has diarrhea or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

Hand Washing

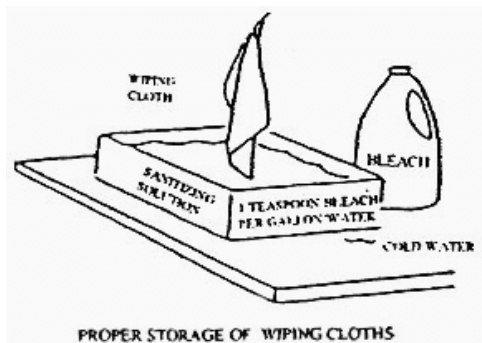
11. Hand washing must be available in each booth. A minimum of a 2 gallon insulated container with a spigot of warm running water at 80-120°F must be provided. A bucket for wastewater, pump soap and paper towels must be set up and available at all times. **Use it often!**

Wiping Cloths

12. Wiping cloths used for cleaning food spills or wiping work surfaces, equipment, etc. must be kept in a clean, sanitary condition, moistened with an approved sanitizing solution(EPA certified with labeling instructions for food service)between uses.

Recipe for Sanitizing Rinse Solution:

1 tsp bleach(must be EPA certified) per gallon cool, clean water.



Utensils

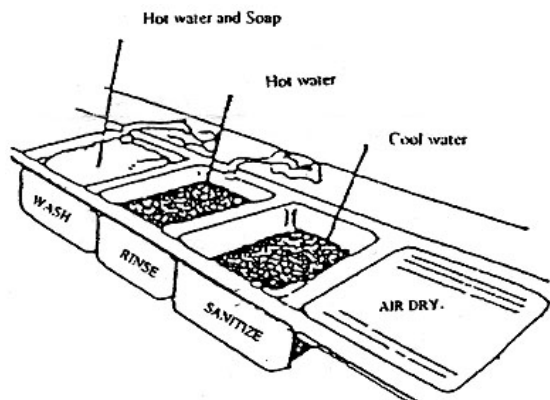
13. Only single service articles for use by consumers are allowed (unless adequate dishwashing facilities are provided at the event).

Utensil Cleaning

14. Access to utensil cleaning facilities must be provided within 200 feet. A 3-compartment sink with hot and cold running water under pressure (or a commercial dishwasher) to wash, rinse and sanitize utensils is required when:

- a. Equipment or utensils are reused on site; or
- b. Event is 2 or more days in operation.

Exceptions are subject to the approval of the Health Officer.



Wastewater

15. All wastewater from booth (sanitizing solutions,

hand wash wastewater, etc.), must be disposed of in a sanitary sewer. Access to a utility sink shall be provided when necessary for high volume wastewater disposal. Events on septic systems must have Health Department approval.

Restrooms

16. Toilet facilities must be provided and accessible within 200 feet for use by food service workers. Facilities must include hand sink with hot and cold running water.

Booth Construction

17. Construct booths to minimize:

- a. Public access
- b. Dust
- c. Mud
- d. Overhead contamination

Grills

18. Separate grills and other cooking devices from public access by using ropes or other approved methods (minimum of a 3 foot separation).

Additional Requirements

19. The Health Officer may impose additional requirements to protect against health hazards related to the operation of the temporary food service establishment and may:

- a. Limit preparation steps; or
- b. Prohibit some menu items.

20. We only approve your application for a temporary food service establishment from the Seattle-King County Department of Public Health. Other permits and inspections may be required by other agencies. Operating this establishment without these permits and inspections may result in legal action by the appropriate agencies.

Questions

Please call your local Environmental Health Office (listed below) for further information.

DISTRICT HEALTH CENTERS

ALDER SQUARE
1404 Central Avenue S
Kent, WA 98032
(206) 296-4708

DOWNTOWN
2124 – 4th Avenue, 4th Floor
Seattle, WA 98121
(206) 296-4632

NORTHSHORE
10808 NE 145th Street
Bothell, WA 98011
(206) 296-9791